

DINNER

Sushi Bento Box (Dinner) \$22

Bento boxes include 10 pcs of California roll, 4 pcs of sushi, 6 pcs of sashimi, and miso soup) Please select one of choice
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- (A) Shrimp Tempura (B) Fried breadcrumbs Shrimp Katsu
(C) Chicken Pad Thai (D) Crab Meat Cucumber Salad (E) Chicken Masaman Curry

Thai Curry

(Choice of chicken, tofu or veggie) (Substitution to beef or shrimp add \$1)

Masaman Curry (GFF) \$13

Creamy sweet curry with potatoes, onions, carrots, cashews and avocado

Panang Curry*(GFF) \$13

Bell peppers, kaffir lime leaves and fresh basil leaves

Red Curry*(GFF) \$13

Bell peppers, bamboo shoots, green beans eggplant and fresh basil leaves

Green Curry**(GFF) \$13

Bell peppers, bamboo shoots, green beans, eggplant and fresh basil leaves

Fried Rice & Noodle

(Choice of chicken, tofu or veggie) (Substitution to beef or shrimp add \$1)

Thai Fried Rice \$11

Egg, onions, peas and carrots.

Basil Fried Rice* \$11

Egg, bell peppers, onions, tomatoes and fresh basil leaves.

Pineapple Fried Rice \$11

Egg, onion, carrots, peas, raisins, tomatoes and pineapple.

Satto Basil Fried Rice* \$14.95

Shrimp, onion, pineapple, fresh basil leaves topped with crispy crab meat, onion tempura with yum yum sauce .

Blue Crabmeat and Shrimp Fried Rice \$15.95

Pad Kee Mao (Drunken Noodle) * \$11

Wide rice noodles with egg, bell peppers, onions and basil leaves.

Pad See Ew \$11

Wide rice noodles with chicken, black soy sauce, broccoli, carrots and egg.

Pad Thai (GFF) \$12

Sautéed rice noodles with shrimp, chicken, egg, scallions, bean sprouts and ground peanuts.

Pad Woon Seng (GFF) \$12

Sautéed glass noodle, onion, tomato, mushroom, baby corn, carrot.

Shrimp Tempura Udon \$10

Udon noodle soup with shrimp tempura, crab meat and vegetable.

Ramen noodle soup \$11.95

Topped with pork belly, menma, kikurage bamboo, boiled egg Japanese fish cake.

Thai Chef Recommendations

Sesame Chicken \$12

Deep fired white meat chicken with honey glaze sesame sauce and steamed vegetable

Chicken Teriyaki \$13

Grilled white meat chicken with teriyaki sauce and steamed mixed vegetables.

Basil Crispy Pork* \$14

Crispy pork belly sautéed with bell peppers, onions and topped with crispy basil leaves.

Satto Sizzling Plate \$13

Tendered beef, onions green onions, carrot, cabbage in garlic black pepper sauce.

Pepper Steak* \$13

Sautéed flank steak, black pepper, onions, bell peppers, tomatoes and mixed vegetables.

Mango Shrimp* \$17

Sautéed shrimp with fresh mango, basil leaves, onions and bell peppers.

Shrimp and Beef with Broccoli \$12

Sautéed shrimp, beef and broccoli with brown sauce.

Pineapple Duck* \$19

Boneless duck with pineapple, grape, tomatoes and bell peppers in red curry sauce

Soft Shell Crabs*\$18

Fried soft shell crabs, steamed mixed vegetable in Panang curry sauce.

Sesame Shrimp with egg fried rice \$13.95

Pork Katsu* \$12

Breaded pork with Japanese medium spicy yellow curry,

*Med spice **Hot

(GFF) Gluten free (VEG) Vegetarian

@ Contains (or may contain) raw or undercooked ingredients, consuming raw or undercooked meats, fish may increase your risk of food borne illness.

18% gratuity will be added for party of five or more

Chef Selections

(Choice of chicken, tofu or veggie) (Substitution to beef or shrimp add \$1)

Basil * \$11

Sautéed sliced bell peppers, green beans and fresh basil leaves.

Satto Chicken* \$13

Breaded chicken, bell, onions, celery, pineapple and mushroom in pineapple.

Ginger \$12

Bell peppers, onions, scallions, carrots, mushrooms, pineapple and ginger

Cashew * \$12

Sautéed chicken, bell peppers, onions, celery, mushrooms, dried chilies and cashew nuts.

Veggie Delight \$11

Sautéed mixed vegetables in light brown sauce.